



2013 Adelsheim Boulder Bluff Vineyard Pinot noir

Lynn and Jack Loacker, co-owners of Adelsheim Vineyard, purchased this 9.91-acre vineyard in the Chehalem Mountains in 2000. The 2013 vintage Boulder Bluff Pinot noir is our 7th single vineyard wine from this property.

Four Pinot noir clones were used in this bottling. The first selection (40%) came to us in 1974 from Oregon wine pioneer Charles Coury and was the original material planted at our Quarter Mile Lane Vineyard. The second (26%) was selected by Gary Andrus and planted in 1995 at Archery Summit's Red Hills Estate. The third (11%) was French clone 777, brought from Burgundy to Oregon State University in 1987 under the instigation of David Adelsheim. The fourth, UCD 5 ("Pommard"), (23%) was brought to Oregon by Coury and Dick Erath. It is still the most-planted Pinot noir clone in Oregon.

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3rd, which was about 2 1/2 weeks earlier than the warm 2012 growing season and about 1 1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20th. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12th. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested on September 12 and 20, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.



After being hand-harvested, the grapes were gently destemmed into open top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during a 7 day alcoholic fermentation. After pressing, the wine was transferred into traditional small French oak barrels (29% new) where it was aged for approximately 10 months. This wine was bottled on August 7, 2014.

THE PLACE

Boulder Bluff Vineyard is adjacent to our oldest vineyard, Quarter Mile Lane, in the Chehalem Mountains AVA (American Viticultural Area). The vineyard is sited between 485 and 625 feet above sea level on a steep southwest slope. It is a very warm site due to its orientation and the many basalt boulders on the property which hold the heat. The soils are basaltic-origin, clay-loam soils, which store enough moisture to get the grapevines through our annual summer dry spells without irrigation.

THE WINE

This fragrant, lush Boulder Bluff is bursting with blackberry aromas, toasted walnuts, and sandalwood. The palate has depth and richness wrapped in a velvety mouthfeel. This wine will reward patience, ageing beautifully over the next five to seven years or more.



Vineyard

Appellation: Chehalem Mountains
Elevation: 485 - 625 feet above sea level
Orientation: southwest
Soils: basaltic-origin, clay-loam

Wine

Alcohol: 13.5%
pH: 3.50
Production: 459 cases (750ml)
23 cases (1.5L)
2 - 3L bottles
1 - 5L bottle